

# Mashed Potatoes

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
*Fresh Yukon Gold potatoes, unpeeled, cubed 2" Or *Fresh red potatoes, unpeeled, cubed 2"	12 lb	3 gal 2 cups	24 lb	6 gal 1 qt	<div>1. Boil potatoes in a large stock pot for 35-40 minutes until tender. Drain well.</div> <div>2. Heat milk in stock pot over medium heat. Stir occasionally.</div> <div>3. Add margarine, salt, and pepper. Mix well. DO NOT BOIL.</div> <div>4. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.</div> <div>5. Place the potatoes in a commercial mixer (batch as needed). Using a wire whip attachment, mix on low speed. Slowly add milk mixture until potatoes are smooth and free of lumps.</div> <div>6. Transfer to a steam table pan (12" x 20" x 2 1/2").</div>
Low-fat (1%) milk		1 qt		2 qt	
Margarine, trans fat-free	12 oz	1 1/2 cups	1 lb 8 oz	3 cups	
Kosher salt		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Ground black pepper		1 tsp		2 tsp	

- 8. Critical Control Point: Hold for hot service at 135 °F or higher.
- 9. Portion with No. 8 scoop (1/2 cup).

Notes

\*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service

Serving

NSLP/SBP Crediting Information: ½ cup (No. 8 scoop) provides ½ cup starchy vegetable.

CACFP Crediting Information: ½ cup (No. 8 scoop) provides ½ cup fruit/vegetable.

Marketing Guide		
Food as Purchased for	50 Servings	50 Servings
Potatoes	12 lb 6 oz	24 lb 12 oz

Serving	Yield	Volume
See Notes	<b>50 Servings:</b> about 14 lb	<b>50 Servings:</b> about 1 gallon 3 quarts / 2 steam table pans (12" x 20" x 2 1/2")
	<b>100 Servings:</b> about 28 lb	<b>100 Servings:</b> about 3 gallons 2 quarts / 4 steam table pans (12" x 20" x 2 1/2")

Nutrients Per Serving					
Calories	126.23	Saturated Fat	0.85 g	Iron	0.92 mg
Protein	3.2 g	Cholesterol	0.98 mg	Calcium	24.6 mg
Carbohydrate	20.02 g	Vitamin A	252.42 IU	Sodium	212.28 mg
Total Fat	3.59 g	Vitamin C	22.82 mg	Dietary Fiber	1.28 g